



# NEW YEAR'S EVE MENUS

December 31st  
Dinner

## MOMO

Momo, the flowering peach tree, begins its season on the New Year and blossoms fully in spring. They are associated with warding off evil. In this spirit, here's to anticipating new and happy beginnings

**\$170**

### Trio of Appetisers, Osechi-style

Beef Tataki with Gold Leaf

Ayu with Roe

Miso Marinated Chishato

### Japanese Cold Soba

Somen sauce base

### Assortment of Tempura

(8 pieces)

2 Kuruma Ebi, 1 Seafood, 3 Vegetables, Shrimp Toast, Squid Sashimi with Karasumi Tempura

### Kakiage

(choose 1 from 4 options)

Comes with a choice of rice or cold somen noodles

### Dessert

Ice Cream with Homemade Sake Kasu Mousse

## SHUN

A traditional philosophy in Japan that food should only be eaten in season and at the peak of its flavour. Let's celebrate all things new and all that's present in our lives to its fullest.

**\$220**

### Trio of Appetisers, Osechi-style

Beef Tataki with Gold Leaf

Ayu with Roe

Miso Marinated Chishato

### Japanese Cold Soba with Uni

Somen sauce base

### Assortment of Tempura

(10 Pieces)

3 Kuruma Ebi, 2 Seafood, 3 Vegetables, Shrimp Toast, Uni Caviar Tempura

### Kakiage

Tenbara Rice with Black Winter Truffle and Miso Soup

### Dessert

Musk Melon, Ichigo Fruit and Homemade Sake Kasu Mousse

#COMOChristmas